



STIC Search Report

EIC 3700

STIC Database Tracking Number: 216056

TO: Amy T Lang
Location: RND 6d70
Art Unit: 3731
Thursday, February 22, 2007

Case Serial Number: 10/777539

From: Ethel Leslie
Location: EIC 3700
RND 8A34
Phone: 571-272-5992

Ethel.leslie@uspto.gov

Search Notes

Amy,

Attached is the completed search for a method involving the separation of egg yolks. I searched the inventors in the patent as well as non-patent literature and the results are included. I did an extensive search on the requested topic in a number of bibliographic and full-text databases as well as on the Internet. I found a couple of items that I think might help you – they are marked with red flags. Please be sure to look over all the results as there may be other items of interest. I have attached the search strategies used for the searches performed.

I hope you find this search helpful. If you have a moment, please fill out the attached STIC Feedback Form. And, if there is anything I can do to refine or revise this search, please let me know.

Sincerely,
Ethel Leslie (ASRC)

RUSH

Access DB# 216056

SEARCH REQUEST FORM

Scientific and Technical Information Center

Requester's Full Name: Amy Lang Examiner #: 82324 Date: 2-21-07
Art Unit: 3731 Phone Number 30 29057 Serial Number: 101777, 539
Mail Box and Bldg/Room Location: RND 6D70 Results Format Preferred (circle): PAPER DISK E-MAIL

If more than one search is submitted, please prioritize searches in order of need.

Please provide a detailed statement of the search topic, and describe as specifically as possible the subject matter to be searched. Include the elected species or structures, keywords, synonyms, acronyms, and registry numbers, and combine with the concept or utility of the invention. Define any terms that may have a special meaning. Give examples or relevant citations, authors, etc, if known. Please attach a copy of the cover sheet, pertinent claims, and abstract.

Title of Invention: Method of Making a Lubrication Additive
Inventors (please provide full names): Karkenny, Ibnsing

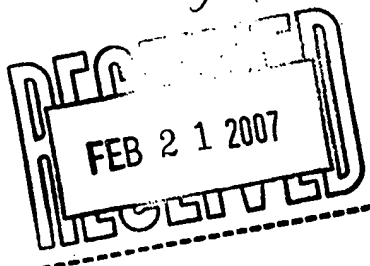
Earliest Priority Filing Date: 2-11-04

**For Sequence Searches Only* Please include all pertinent information (parent, child, divisional, or issued patent numbers) along with the appropriate serial number.*

Please search all claims. Specifically a method involving seperating an egg yolk into two parts. First portion is used to make a paste. Second portion is used to make an oil.

I have already searched in the following areas: 509/217; 426/558, 614, 417, 520, 478.

Thank you.



Case is in allowed status.
Please expedite.

ANH TUAN T. NGUYEN
SUPERVISORY PATENT EXAMINER

2/21/07

STAFF USE ONLY

Type of Search

Vendors and cost where applicable



STIC Search Results Feedback Form

EIC 3700

Questions about the scope or the results of the search? Contact *the EIC searcher or contact:*

John Sims, EIC 3700 Team Leader
RND 8B35, Phone 2-3507

Voluntary Results Feedback Form

➤ I am an examiner in Workgroup: Example: 3730

➤ Relevant prior art **found**, search results used as follows:

- ☐ 102 rejection
- ☐ 103 rejection
- ☐ Cited as being of interest.
- ☐ Helped examiner better understand the invention.
- ☐ Helped examiner better understand the state of the art in their technology.

Types of relevant prior art found:

- ☐ Foreign Patent(s)
- ☐ Non-Patent Literature
(journal articles, conference proceedings, new product announcements etc.)

➤ Relevant prior art **not found**:

- ☐ Results verified the lack of relevant prior art (helped determine patentability).
- ☐ Results were not useful in determining patentability or understanding the invention.

Comments:

Drop off or send completed forms to STIC/EIC3700 RND 8B31



Set	Items	Description
S1	33442	S EGG OR EGGS OR YOLK? ? OR EGGYOLK?
S2	1581	S OVA OR OVUM
S3	575921	S PASTE? ? OR TAR OR TARS OR MELT OR MELT? ? OR SLURRY? OR SLURRIES
S4	833277	S OIL OR OILS OR OILY OR LUBRICAT? OR LUBRICANT?
S5	487	S S1:S2(S)S3(S)S4
S6	1944	S S1:S2(10N) (DIVIDE? ? OR DIVIDING OR DIVISION? OR SPLIT OR SPLITS OR SPLIT? OR BIFURCAT? OR BISECT? OR HALF? ? OR HALVE? ? OR SEPARAT?)
S7	12	S S6(S)S3(S)S4
S8	857461	S IC=(C10M? OR C11B? OR A23L? OR A23J? OR A61K?)
S9	373	S (S5 NOT S7) AND S8
S10	22565	S S3(25N)S4
S11	306	S S1:S2(S)S10
S12	1936	S S1:S2(5N) (PORTION? ? OR PART OR PARTS OR HALF OR HALVE? ? OR HALVING OR PARTIAL?)
S13	26	S S12(S)S3(S)S4
S14	23	S S13 NOT S7
S15	8	S (YOLK? ? OR EGGYOLK?) (S)S3 (S) (LUBRICAT? OR LUBRICANT? OR OILY)
S16	7	S S15 NOT (S7 OR S14)
S17	2	S (S5 OR S11) AND IC=C10M?
S18	0	S S17 NOT (S7 OR S14 OR S16)
S19	12	S S1:S2(S)S3(S) (LUBRICAT? OR LUBRICANT?)
S20	9	S S19 NOT (S7 OR S14 OR S16)
S21	341	S (VITAMIN()A OR FRUCTOSE? OR GLUCOSE? OR AMONO()ACID) (S) S3 (S) S4
S22	233	S S21 AND S8
S23	189	S (VITAMIN()A OR FRUCTOSE? OR GLUCOSE? OR AMONO()ACID OR S1:S2) (10N) S3 (10N) S4
S24	151	S S23 AND S8
S25	2	S S23 AND IC=C10M?
S26	0	S S25 NOT (S7 OR S14 OR S16 OR S20)
S27	0	S S21 AND IC=C10M?

; show files

[File 350] **Derwent WPIX** 1963-2006/UD=200712

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**File 350: DWPI has been enhanced to extend content and functionality of the database. For more info, visit <http://www.dialog.com/dwpi/>.*

[File 347] **JAPIO** Dec 1976-2006/Oct(Updated 070201)

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?

7/5/1 (Item 1 from file: 350) [Links](#)

Derwent WPIX

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0015253400 *Drawing available*

WPI Acc no: 2005-603486/200562

Related WPI Acc No: 2006-056303

XRAM Acc no: C2005-181756

Manufacture of lubrication additive for lubricant used in paints from egg involves heating portion of yolk in closed heating vessel to evaporate oil

Patent Assignee: KARKENNY I (KARK-I)

Inventor: KARKENNY I

Patent Family (2 patents, 106 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update	Type
US 20050176595	A1	20050811	US 2004777539	A	20040211	200562	B
WO 2005076797	A2	20050825	WO 2005US1648	A	20050119	200562	E

Priority Applications (no., kind, date): US 2004777539 A 20040211

Patent Details

Patent Number	Kind	Lan	Pgs	Draw	Filing Notes
US 20050176595	A1	EN	6	1	
WO 2005076797	A2	EN			
National Designated States,Original	AE AG AL AM AT AU AZ BA BB BG BR BW BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE EG ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NA NI NO NZ OM PG PH PL PT RO RU SC SD SE SG SK SL SY TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW				
Regional Designated States,Original	AT BE BG BW CH CY CZ DE DK EA EE ES FI FR GB GH GM GR HU IE IS IT KE LS LT LU MC MW MZ NA NL OA PL PT RO SD SE SI SK SL SZ TR TZ UG ZM ZW				

Alerting Abstract US A1

NOVELTY - A lubrication additive from an egg having a yolk and an egg white is manufactured by separating the yolk from the egg white; placing a portion of the yolk in a closed heating vessel; heating the portion of the yolk in the closed heating vessel at 160-220 (deg)C to evaporate an oil; condensing the evaporated oil; and removing water content from the condensed oil to form the lubrication additive.

USE - The method is used for manufacture a lubrication additive from an egg. The lubricant additive is used in lubricant used to aid a user in reducing heat and friction. The lubricant is used in paints, or cosmetics.

ADVANTAGE - The invented method eliminates the use of solvents during the process. It also provides better viscosity, uniformity and heat conductivity.

DESCRIPTION OF DRAWINGS - The figure is a method of making a paste and oil from egg yolk.

Title Terms /Index Terms/Additional Words: MANUFACTURE; LUBRICATE; ADDITIVE; PAINT; EGG; HEAT; PORTION; YOLK; CLOSE; VESSEL; EVAPORATION; OIL

Class Codes

International Patent Classification

IPC	Class Level	Scope	Position	Status	Version Date
C10M; C10M-159/00			Main		"Version 7"

US Classification, Issued: 508217000

File Segment: CPI

DWPI Class: G01; H07

Manual Codes (CPI/A-N): G02-A03; H07-G04

7/5/3 (Item 3 from file: 350) [Links](#)

Derwent WPIX

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0013069396

WPI Acc no: 2003-149544/

XRAM Acc no: C2003-038819

Black-bone silky fowl yolk oil and preparation method and usage thereof, and health-care product made from same

Patent Assignee: EIJI I (EIJI-I)

Patent Family (1 patents, 1 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update	Type
CN 1161807	A	19971015	CN 1997102662	A	19970225	200315	B

Priority Applications (no., kind, date): CN 1997102662 A 19970225

Patent Details

Patent Number	Kind	Lan	Pgs	Draw	Filing Notes
CN 1161807	A	ZH		0	

Alerting Abstract CN A

NOVELTY - The present invention relates to a black-boned chicken egg yellow oil containing (in wt.%) fatty acid 95.000-99.900%, phosphorus 0. 010-0.450% and vitamin E 0.005-0.500%.

DESCRIPTION - Its preparation method includes the following steps: cooking black-boned chicken egg to be done;

separating out egg yellow; pulverizing the egg yellow and placing the powdered egg yellow in a container; stir-frying to obtain black-paste-like viscous liquid and retaining its temp. at 250-330 (deg) C; separating out egg yellow oil; taking out and cooling the egg yellow oil.

Title Terms /Index Terms/Additional Words: BLACK; BONE; SILK; FOWL; YOLK; OIL; PREPARATION; METHOD; HEALTH; CARE; PRODUCT; MADE

Class Codes

International Patent Classification

IPC	Class Level	Scope	Position	Status	Version Date
A23L-001/32			Main		"Version 7"
A23D-009/00; A61K-035/54			Secondary		"Version 7"

File Segment: CPI

DWPI Class: B04; D13

Manual Codes (CPI/A-N): B03-H; B04-B01B; B04-B01C2; B05-B02A3; B12-M05; D03-C; D03-H01T

7/5/5 (Item 5 from file: 350) [Links](#)

Derwent WPIX

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0009173506

WPI Acc no: 1999-096671/

XRAM Acc no: C1999-028706

Preparation of oil-free egg lecithin with a reduced cholesterol content - using a separating column and propane, optionally containing up to 25 weight % butane, as well as 5-40 weight % dimethyl ether, at 20-100 bar and 30-100 degrees C

Patent Assignee: SKW TROSTBERG AG (SUDD)

Inventor: HEIDLAS J; OBER M; WIESMUELLER J; ZIRZOW K

Patent Family (1 patents, 1 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update	Type
DE 19724604	A1	19981217	DE 19724604	A	19970611	199909	B

Priority Applications (no., kind, date): DE 19724604 A 19970611

Patent Details

Patent Number	Kind	Lan	Pgs	Draw	Filing Notes
DE 19724604	A1	DE	6	0	

Alerting Abstract DE A1

Preparation of **oil-free** egg lecithin with a reduced cholesterol content using liquified carbohydrate, whereby the lecithin containing egg **oil** is extracted using a separating column and propane or a mixture of propane and up to 25 weight % butane, as well as 5-40 weight % dimethyl ether (DME), and where the gas pressure is 20-100 bar and the temperature 30-100(deg)C. A light, low-viscosity **melt** is obtained at the head of the column which contains **oil** and cholesterol, and high-viscosity, lecithin containing phase, which is low in cholesterol and has the **oil** component removed, is obtained at the sump.

USE - The new method prepares **oil-free** egg lecithin with a reduced cholesterol content (claimed), useful as emulsifiers in foodstuffs, cosmetics and pharmaceutical products.

Title Terms /Index Terms/Additional Words: PREPARATION; OIL; FREE; EGG; LECITHIN; REDUCE; CHOLESTEROL; CONTENT; SEPARATE; COLUMN; PROPANE; OPTION; CONTAIN; UP; WEIGHT; BUTANE; WELL; ETHER; BAR; DEGREE

Class Codes

International Patent Classification

IPC	Class Level	Scope	Position	Status	Version Date
C07F-009/10			Main		"Version 7"
A23J-007/00; A61K-031/66; C07B-063/00			Secondary		"Version 7"

File Segment: CPI

DWPI Class: B05; D13; D21

Manual Codes (CPI/A-N): B04-B01B; B05-B01P; D03-H01N; D03-M; D08-B13

7/5/6 (Item 6 from file: 350) [Links](#)

Derwent WPIX

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0008292371

WPI Acc no: 1997-402194/199737

XRAM Acc no: C1997-129675

Enteral formula used in infant food - comprises protein, carbohydrate including dietary fibre, and fat

Patent Assignee: ABBOTT LAB (ABBO)

Inventor: BARNICKI S D; MAZER T B; MCCOMBS C A; MILLER R A; PHILLIPS J C; SUMMER C E; SUMNER C E

Patent Family (17 patents, 32 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update	Type
WO 1997026804	A1	19970731	WO 1997US1138	A	19970124	199737	B

AU 199718382	A	19970820	AU 199718382	A	19970124	199749	E
EP 876110	A1	19981111	EP 1997903953	A	19970124	199849	E
			WO 1997US1138	A	19970124		
NO 199803433	A	19980928	WO 1997US1138	A	19970124	199849	E
			NO 19983433	A	19980724		
BR 1101103	A3	19981110	BR 1101103	A	19970514	199850	NCE
CZ 199802364	A3	19990217	WO 1997US1138	A	19970124	199913	E
			CZ 19982364	A	19970124		
CN 1214616	A	19990421	CN 1997193446	A	19970124	199934	E
HU 199901107	A2	19990728	WO 1997US1138	A	19970124	199936	E
			HU 19991107	A	19970124		
MX 199806001	A1	19981101	MX 19986001	A	19980724	200022	E
JP 2000504221	W	20000411	JP 1997527027	A	19970124	200029	E
			WO 1997US1138	A	19970124		
NZ 331084	A	19991129	NZ 331084	A	19970124	200031	E
			WO 1997US1138	A	19970124		
AU 720158	B	20000525	AU 199718382	A	19970124	200034	E
KR 1999082065	A	19991115	WO 1997US1138	A	19970124	200052	E
			KR 1998705787	A	19980725		
IL 125502	A	20001031	IL 125502	A	19970124	200059	E
US 6200624	B1	20010313	US 1996592832	A	19960126	200120	E
PH 1199755382	B1	20021023	PH 199755382	A	19970124	200414	E
CN 1094734	C	20021127	CN 1997193446	A	19970124	200528	E

Priority Applications (no., kind, date): BR 1101103 A 19970514; WO 1997US1138 A 19970124; US 1996592832 A 19960126

Patent Details

Patent Number	Kind	Lan	Pgs	Draw	Filing Notes	
WO 1997026804	A1	EN	72	2		
National Designated States,Original	AU CA CN CZ HU IL JP KR MX NO NZ					
Regional Designated States,Original	AT BE CH DE DK ES FI FR GB GR IE IT LU MC NL PT SE					
AU 199718382	A	EN			Based on OPI patent	WO 1997026804
EP 876110	A1	EN			PCT Application	WO 1997US1138
					Based on OPI patent	WO 1997026804
Regional Designated States,Original	AT BE CH DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE					
NO 199803433	A	NO			PCT Application	WO 1997US1138
BR 1101103	A3	PT				
CZ 199802364	A3	CS			PCT Application	WO 1997US1138

				Based on OPI patent	WO 1997026804
HU 199901107	A2	HU		PCT Application	WO 1997US1138
				Based on OPI patent	WO 1997026804
JP 2000504221	W	JA	65	PCT Application	WO 1997US1138
				Based on OPI patent	WO 1997026804
NZ 331084	A	EN		PCT Application	WO 1997US1138
AU 720158	B	EN		Previously issued patent	AU 9718382
				Based on OPI patent	WO 1997026804
KR 1999082065	A	KO		2 PCT Application	WO 1997US1138
				Based on OPI patent	WO 1997026804
IL 125502	A	EN			
PH 1199755382	B1	EN			

Alerting Abstract WO A1

An enteral formula comprises: (a) protein in a concentration of 10-35 g/l of formula; (b) carbohydrates including those from dietary fiber in a concentration of 60-100 g/l of formula; and (c) fat in a concentration of 20-45 g/l of formula. The fat includes an ingredient derived from egg and containing triglycerides having ester moieties in sufficient quantities to provide, by wt based on fat in the formula, of 0.05-.5% of DHA and 0.1-2% of AA. The egg derived ingredient contains less than 0.1 wt% of P and less than 5 wt% of cholesterol.

USE - The nutritional supplement is administered to a pregnant and/or lactating female. The enteral formula can be used as an infant formula or as an adult nutritional. The processed natural ingredients also have utility as tarting materials for various edible emulsifiers or for the preparation of edible lipid ingredients such as polyglycerol esters, sorbate esters etc.

ADVANTAGE - The process extracts cholesterol and other sterol compounds from various foodstuffs producing low cholesterol versions. The generated ingredients are safe for use in foodstuffs. The process leaves the foodstuff in a form which is as close as possible to that of original high cholesterol foodstuff and leaves vitamins and other important nutrients intact.

Title Terms /Index Terms/Additional Words: ENTERAL; FORMULA; INFANT; FOOD; COMPRISE; PROTEIN; CARBOHYDRATE; DIET; FIBRE; FAT

Class Codes

International Patent Classification

IPC	Class Level	Scope	Position	Status	Version Date
A23J-001/08; A23L-001/30; A23L-002/00; C11C-001/04			Main		"Version 7"
A01B-001/06; A23D-009/02; A23L-001/29; A23L-001/305; A23L-001/32; A61K-031/232; A61P-003/02; C11C-001/02; C11C-001/10; C11C-003/00; C11C-003/02			Secondary		"Version 7"

US Classification, Issued: 426590000, 426800000, 426801000, 426605000, 424522000, 554114000, 554175000

File Segment: CPI; EngPI
DWPI Class: D13; P11
Manual Codes (CPI/A-N): D03-H01; D03-H01T

7/5/7 (Item 7 from file: 350) [Links](#)
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0006559116
WPI Acc no: 1993-369992/
XRAM Acc no: C1993-164147

Prepn. of caseinate from curds and hens egg yolk - followed by protolysis, and use in cosmetics
Patent Assignee: ZIMZIK H (ZIMZ-I)
Inventor: ZIMZIK H

Patent Family (1 patents, 1 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update	Type
DE 4311506	A1	19931118	DE 4311506	A	19930407	199347	B

Priority Applications (no., kind, date): DE 4311506 A 19930407

Patent Details

Patent Number	Kind	Lan	Pgs	Draw	Filing Notes
DE 4311506	A1	DE	4	0	

Alerting Abstract DE A1

In prepn. of a caseinate using curds and hens egg yolks, their use is followed by protolysis.

Pref. the curds and egg yolk are subjected separately to protolysis. Fatty alcohols, fatty acids and vegetable or animal oils and fats are used as additives. The casinate may be treated with halogens and/or alkalies, and undergo alkali and/or acid hydrolysis.

USE/ADVANTAGE - The prod. is used as carirer in agents for treatment and care of the skin, e.g. oil-free pastes and creams with a high content of aminoacids. Cpds.of fatty acids and/or fatty alcohols with the caseinate are bases for dermatological and cosmetic agents. The prod. is compatible with most cosmetic additives, is an emulsifier for vegetable oils and fats, and gives compsns. kind to the skin.

Title Terms /Index Terms/Additional Words: PREPARATION; CASEINATE; CURD; HEN; EGG; YOLK; FOLLOW; COSMETIC

Class Codes

International Patent Classification

IPC	Class Level	Scope	Position	Status	Version Date
A61K-007/48			Main		"Version 7"
A61K-007/075; A61K-007/50			Secondary		"Version 7"

File Segment: CPI

DWPI Class: D21

Manual Codes (CPI/A-N): D08-B09A; D08-B10

7/5/8 (Item 8 from file: 350) [Links](#)

Derwent WPIX

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0005514043

WPI Acc no: 1991-117248/

XRAM Acc no: C1991-050415

Fresh liq. egg yolk sepn. - giving solid yolk protein, neutral egg oil and egg lecithin by using aq. ethanol as solvent

Patent Assignee: CANAD EGG MARKETING (CAEG-N); CANADIAN EGG MARKETING AGENCY (CAEG-N)

Inventor: SIM J S

Patent Family (2 patents, 17 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update	Type
WO 1991003946	A	19910404	WO 1990CA243	A	19900731	199116	B
CA 1335054	C	19950404	CA 612411	A	19890921	199521	E

Priority Applications (no., kind, date): CA 612411 A 19890921

Patent Details

Patent Number	Kind	Lan	Pgs	Draw	Filing Notes
WO 1991003946	A	EN			
National Designated States,Original	FI JP KR US				
Regional Designated States,Original	AT BE CH DE DK ES FR GB IT LU NL SE				
CA 1335054	C	EN			

Alerting Abstract WO A

Fresh liq. egg yolk (I) is sepd. into yolk protein-, egg lecithin- and neutral egg oil-fractions. The process comprises

(i) slurring (I) with heated aq. ethanol, (ii) sepg. solid yolk protein, (iii) crystallising neutral egg oil at low temp. and (iv) obtaining residual soln. contg. egg lecithin. Pref. the aq. ethanol contains 2-10(4-6)(5) vol.% water. The ratio aq. ethanol: (I) is 2-5(3-5)(4):1. The aq. ethanol is at 45-75(55-65)(58-62)(60) deg.C. Slurring takes 5-60(10-20) (12-18)(15) mins. Low temp. crystallisation is at 0-10 (2-8) (2-5) deg.C. The egg lecithin is isolated by removal of the aq. ethanol.

USE/ADVANTAGE - Egg yolk protein is used as a protein source, the egg oil in baby food due to fatty acid compsn. and the lecithin in foods and pharmaceuticals. The process gives high yields. @ (22pp Dwg.No.0/1)

Title Terms /Index Terms/Additional Words: FRESH; LIQUID; EGG; YOLK; SEPARATE; SOLID; PROTEIN; NEUTRAL; OIL; LECITHIN; AQUEOUS; ETHANOL; SOLVENT

Class Codes

International Patent Classification

IPC	Class Level	Scope	Position	Status	Version Date
A23J-001/09			Main		"Version 7"
A23J-007/00			Secondary		"Version 7"

File Segment: CPI

DWPI Class: B05; D13; D23; E11

Manual Codes (CPI/A-N): B04-B01B; B04-B01C2; B04-B04A6; B12-J01; D03-F04; D03-F07; D03-H01; E05-G09D

7/5/9 (Item 1 from file: 347) [Links](#)

JAPIO

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08303864 **THERMALLY COAGULATED YOLK AND PROCESSED FOOD USING THE SAME**

Pub. No.: 2005-052124 [JP 2005052124 A.]

Published: March 03, 2005 (20050303)

Inventor: KUNIKA HIKOICHIROU

MIHIROKI TAKESHI

Applicant: Q P CORP

Application No.: 2003-289198 [JP 2003289198]

Filed: August 07, 2003 (20030807)

International Class: A23L-001/32

ABSTRACT

PROBLEM TO BE SOLVED: To provide a thermally coagulated yolk that retains light and dry texture, even when it is conserved for a long period of time, moreover the light and dry texture and an agreeable color tone are

maintained even when the yolk is retort-treated, and has high retort resistance almost causing no **oil separation**, and provide a processed food by using the coagulated **yolk** as a food material.

SOLUTION: This invention is water-insoluble dried egg particles containing yolk, thermally coagulated yolk (excluding the water-insoluble dried egg particles) produced by heating a **slurry** containing yolk and edible **oil** and fat, wherein lysophospholipid is contained in the product in an amount of from 0.1 to 5 % and the pH of the product is 4.0 to 7.0. The processed food obtained by using the thermally coagulated yolk is also disclosed.

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7/5/10 (Item 2 from file: 347) [Links](#)

JAPIO

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07847980 ****Image available****

METHOD OF PRODUCTION FOR EGG OIL

Pub. No.: 2003-342597 [JP 2003342597 A]

Published: December 03, 2003 (20031203)

Inventor: KATO YOICHI

Applicant: HISAKA WORKS LTD

Application No.: 2002-154381 [JP 2002154381]

Filed: May 28, 2002 (20020528)

International Class: C11B-001/12; A23L-001/32

ABSTRACT

PROBLEM TO BE SOLVED: To provide a method of production for egg **oil** by which a producer or the like, can produce the egg **oil** with excellent quality, in a high yield, without suffering from a stench.

SOLUTION: The method of production for **egg oil** carries out a floatation **separation** of the **egg oil** component contained in a **melt** liquid by hydrolyzing the egg yolks or whole eggs E, Ea caused by high temperature steam by charging egg yolks or whole eggs E, Ea into a sealed vessel 1, 21 and then heating the sealed vessel 1 to above a predetermined temperature or feeding steam of above a predetermined temperature to the sealed vessel 21.

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16/5/3 (Item 3 from file: 350) [Links](#)

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0006024618

WPI Acc no: 1992-260384/

XRAM Acc no: C1992-116292

Prepn. of egg yolk oil or egg white oil by addn. of hydrocarbon(s) to sepd. yolk or white - heating and removing sepd. oil, for use in paints, lacquers cosmetics and wood protectants

Patent Assignee: HOLLWEG K (HOLL-I)

Inventor: HOLLWEG K; HOLLWEG K H

Patent Family (2 patents, 1 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update	Type
DE 4200678	A	19920730	DE 4200678	A	19920114	199232	B
DE 4200678	C2	19980402	DE 4200678	A	19920114	199817	E

Priority Applications (no., kind, date): DE 4102153 A 19910125

Patent Details

Patent Number	Kind	Lan	Pgs	Draw	Filing Notes
DE 4200678	A	DE	5	0	
DE 4200678	C2	DE	6	0	

Alerting Abstract DE A

In prepn. of egg oil from hen's and/or other eggs, pref. cooled to low temp. or shock-frozen, (a) hydrocarbons, pref. white spirit and/or turpentine, and opt. water and/or alcohol, are added to and mixed with sepd. egg **yolk** or egg white, (b) the mixt. is heated with continuous movement, until (c) the egg oil, with residual solvent, settles on the surface of the mixt. and is sepd. from the rest of the mixt..

USE/ADVANTAGE - (i) The residual mixt. and/or **oily**/waxy components are used in prodn. of artists' materials, (ii) egg **yolk** oil is used in paints and artists' materials to alter the consistency, (iii) egg white oil is used to reinforce the luminosity of paints and lacquers, (iv) egg **yolk** oil and egg white oil are mixed with drying oils, resin solns., glycerides, solvents, water, binders, emulsions, lacquers, adhesives and synthetics, as protectants and impregnants, (v) egg **yolk** oil is used as coolant and **lubricant**, and (vi) egg **yolk** oil is used as basis for cosmetics, and for compsns. for care and polish of metal or lacquered surfaces. Other applications are: (vii) extractant for obtaining extracts from dried fruit, comprising a mixt. of egg **yolk** oil, balsam turpentine oil and distilled water, (viii) emulsion paint, as artists' material, comprising a mixt. of egg white oil with an acrylic binder, and opt. with hydrolysed starch, pref. rice starch, (ix) protectant and impregnant for wood comprising a mixt. of 1 pts. of egg white oil and 5-20 pts. of amaryllis oil, and (x) compsn. for coating printing plates comprising an egg oil emulsion with 10-25 vols.% of porcelain powder in distilled water and/or copa lacquer. Eggs are used industrially in a simple process. The oils can be mixed at once, hot or cold, with the emulsions, binders, artists' materials, **pastes** or ointments, giving good viscosity, uniformity, stability and keeping properties. Egg **yolk** oil combines high heat resistance, good heat conductivity and high specific heat with good slip and **lubricant** action. The wood protectant is liq. and easily

sprayed, and has good preservative power. The compsn. for coating printing plates is a **paste**, easily applied with a spatula, and very hard after baking

Title Terms /Index Terms/Additional Words: PREPARATION; EGG; YOLK; OIL; WHITE; ADD; HYDROCARBON; SEPARATE; HEAT; REMOVE; PAINT; LACQUER; COSMETIC; WOOD; PROTECT

Class Codes

International Patent Classification

IPC	Class Level	Scope	Position	Status	Version Date
C09D-005/06; C11B-001/10			Main		"Version 7"
A61K-007/00; C09D-133/00; C09D-189/00; C09D-191/00; C09D-193/00; C09D-007/12; C09J-191/00; C09K-005/00; C10M-109/00; C11C-003/00			Secondary		"Version 7"

File Segment: CPI

DWPI Class: D21; D23; G02

Manual Codes (CPI/A-N): D03-A03; D10-A01; G02-A03

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Set	Items	Description
S1	393616	S EGG OR EGGS OR YOLK? ? OR EGGYOLK?
S2	423923	S PASTE? ? OR TAR OR TARS OR MELT OR MELT? ? OR SLURRY? OR SLURRIES
S3	1226216	S OIL OR OILS OR OILY OR LUBRICAT? OR LUBRICANT?
S4	108	S S1(S)S2(S)S3
S5	6	S S4/2005
S6	9	S S4/2006
S7	0	S S4/2007
S8	93	S S4 NOT S5:S7
S9	90	RD (unique items)
S10	9749	S S1(10N) (DIVIDE? ? OR DIVIDING OR DIVISION? OR SPLIT OR SPLITS OR SPLITT??? OR BIFURCAT? OR BISECT? OR HALF? ? OR HALVE? ? OR SEPARAT?)
S11	6109	S S1(5N) (PORTION? ? OR PART OR PARTS OR HALF OR HALVE? ? OR HALVING OR PARTIAL?)
S12	7	S S10:S11(S)S2(S)S3
S13	6	RD (unique items)
S14	10	S S10:S11 AND S2 AND S3
S15	3	S S14 NOT S12
S16	3	RD (unique items)
S17	48	S S1(10N)S2(10N)S3
S18	2	S S17/2005
S19	5	S S17/2006
S20	35	S S17 NOT (S12 OR S15 OR S18:S19)
S21	35	RD (unique items)

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13/7/2 (Item 2 from file: 51) [Links](#)

Food Sci.&Tech.Abs

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00644574 92-07-q0011 **Subfile:** FSTA

Extraction of fresh liquid egg yolk.

Sim, J. S.

Canada,--Canadian Egg Marketing Agency

Patent Co.: PCT International Patent Application 1991

Patent Number: WO 91/03946 (A1)

Note: CA 89-612411 (890921) (Canadian Egg Marketing Agency, Ottawa, Ont. K1R 5A3, Canada)

Document Type: Patent

Language: English

A novel process is described for **separation** of fresh liquid **egg yolk** into a **yolk** protein fraction, neutral **egg oil** fraction and an egg lecithin fraction. Fresh liquid egg yolk is treated with aqueous ethanol at an elevated temp. to provide a **slurry**, the **slurry** is then filtered to provide solid yolk protein and an aqueous ethanolic filtrate. The filtrate is then subjected to low temp. crystallization to provide a crystalline neutral **egg oil** fraction. The crystalline fraction is removed to provide a residual filtrate which is an aqueous ethanolic solution containing egg lecithin. (AS(JAT))

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Set	Items	Description
S1	40	SELECT (EGG OR EGGS OR YOLK? ?) (S)(PASTE? ? OR TAR OR TARS OR SLURRY OR SLURRIES)(S)(LUBRICAT? OR LUBRICANT?)
S2	18	S S1/2005:2007
S3	22	S S1 NOT S2
S4	18	RD (unique items)

? show files

[File 992] **NewsRoom 2005**

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Set	Items	Description
S1	180453	S EGG OR EGGS OR YOLK? ? OR EGGYOLK?
S2	225750	S PASTE? ? OR TAR OR TARS OR MELT OR MELT? ? OR SLURRY? OR SLURRIES
S3	2754971	S OIL OR OILS OR OILY OR LUBRICAT? OR LUBRICANT?
S4	5514	S S1(10N)(DIVIDE? ? OR DIVIDING OR DIVISION? OR SPLIT OR SPLITS OR SPLITT??? OR BIFURCAT? OR BISECT? OR HALF? ? OR HALVE? ? OR SEPARAT?)
S5	3458	S S1(5N)(PORTION? ? OR PART OR PARTS OR HALF OR HALVE? ? OR HALVING OR PARTIAL?)
S6	15	S S4:S5(S)S2(S)S3
S7	15	RD (unique items)
S8	0	S (YOLK? ? OR EGGYOLK?)(S)S2(S)(LUBRICAT? OR LUBRICANT?)

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Set	Items	Description
S1	2	S AU=(KARKENNY I? OR KARKENNY, I?)

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1/5/1 (Item 1 from file: 350) [Links](#)

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0015492177 *Drawing available*

WPI Acc no: 2006-056303/200606

Related WPI Acc No: 2005-603486

XRAM Acc no: C2006-021088

Making health supplement from egg for reducing effects of acidosis in mammal involves heating egg yolk to evaporate oil, condensing the oil, and removing at least portion of water content from the coil

Patent Assignee: KARKENNY I (KARK-I)

Inventor: **KARKENNY I**

Patent Family (1 patents, 1 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update	Type
US 20060003079	A1	20060105	US 2004777539	A	20040211	200606	B
			US 2005161055	A	20050721		

Priority Applications (no., kind, date): US 2004777539 A 20040211; US 2005161055 A 20050721

Patent Details

Patent Number	Kind	Lan	Pgs	Draw	Filing Notes	
US 20060003079	A1	EN	8	2	C-I-P of application	US 2004777539

Alerting Abstract US A1

NOVELTY - A health supplement is made from an egg by separating egg yolk from egg white, placing portion(s) of yolk in a closed heating vessel, heating yolk at 160-220(deg)C to evaporate an oil; condensing the oil, and removing at least a portion of water content from the oil. The supplement aids in protecting treated surfaces, reducing oxidative stress, increasing efficiency of probiotic activity, reducing effects of acidosis, and/or maintaining blood pH.

ACTIVITY - Metabolic; Antidiabetic; Antiarthritic; Analgesic; Vulnerary.

MECHANISM OF ACTION - None given.

USE - The method is used for making a health supplement from an egg to deliver supplement to the subject's body. The health supplement aids in protecting treated surfaces, reducing oxidative stress, increasing efficiency of probiotic activity, reducing effects of acidosis, and/or maintaining blood pH. It can also be used in treating diabetics, scars, dry skin, and dry and cracking feet; improving blood circulation; controlling insulin; and managing dieting. Smokers can also benefit from the supplement. Long time smokers, when they inhale the supplement, cough out contamination and breath easier and experience increased energy levels. Arthritis sufferers also can benefit from the supplement: pain from inflamed tissues eases; increased energy levels are experienced; and swelling of arthritic tissues is lessened.

ADVANTAGE - The egg does not have to come from any special source. The method eliminates the use of solvents during the process. The supplement produces noticeable effects, e.g. increasing oxygen levels in the blood, increases speed of clotting when one gets a cut in the skin, helps the body fight infections, increases oxygen levels, assists in memory retention, decreases the severity and number of headaches, increases speed of healing, and a host of many other benefits.

DESCRIPTION OF DRAWINGS - The figure shows making a paste and oil from egg yolk.

Title Terms /Index Terms/Additional Words: HEALTH; SUPPLEMENT; EGG; REDUCE; EFFECT; ACIDOSIS; MAMMAL; HEAT; YOLK; EVAPORATION; OIL; CONDENSATION; REMOVE; PORTION; WATER; CONTENT; COIL

US Classification, Issued: 426614000

File Segment: CPI

DWPI Class: D13

Manual Codes (CPI/A-N): D03-H01L; D03-H01T2; D03-M

1/5/2 (Item 2 from file: 350) [Links](#)

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0015253400 *Drawing available*

WPI Acc no: 2005-603486/200562

Related WPI Acc No: 2006-056303

XRAM Acc no: C2005-181756

Manufacture of lubrication additive for lubricant used in paints from egg involves heating portion of yolk in closed heating vessel to evaporate oil

Patent Assignee: KARKENNY I (KARK-I)

Inventor: **KARKENNY I**

Patent Family (2 patents, 106 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update	Type
US 20050176595	A1	20050811	US 2004777539	A	20040211	200562	B
WO 2005076797	A2	20050825	WO 2005US1648	A	20050119	200562	E

Priority Applications (no., kind, date): US 2004777539 A 20040211

Patent Details

Patent Number	Kind	Lan	Pgs	Draw	Filing Notes
US 20050176595	A1	EN	6	1	
WO 2005076797	A2	EN			
National Designated States,Original	AE AG AL AM AT AU AZ BA BB BG BR BW BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE EG ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NA NI NO NZ OM PG PH PL PT RO RU SC SD SE SG SK SL SY TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW				
Regional Designated States,Original	AT BE BG BW CH CY CZ DE DK EA EE ES FI FR GB GH GM GR HU IE IS IT KE LS LT LU MC MW MZ NA NL OA PL PT RO				

Alerting Abstract US A1

NOVELTY - A lubrication additive from an egg having a yolk and an egg white is manufactured by separating the yolk from the egg white; placing a portion of the yolk in a closed heating vessel; heating the portion of the yolk in the closed heating vessel at 160-220 (deg)C to evaporate an oil; condensing the evaporated oil; and removing water content from the condensed oil to form the lubrication additive.

USE - The method is used for manufacture a lubrication additive from an egg. The lubricant additive is used in lubricant used to aid a user in reducing heat and friction. The lubricant is used in paints, or cosmetics.

ADVANTAGE - The invented method eliminates the use of solvents during the process. It also provides better viscosity, uniformity and heat conductivity.

DESCRIPTION OF DRAWINGS - The figure is a method of making a paste and oil from egg yolk.

Title Terms /Index Terms/Additional Words: MANUFACTURE; LUBRICATE; ADDITIVE; PAINT; EGG; HEAT; PORTION; YOLK; CLOSE; VESSEL; EVAPORATION; OIL

Class Codes

International Patent Classification

IPC	Class Level	Scope	Position	Status	Version Date
C10M; C10M-159/00			Main		"Version 7"

US Classification, Issued: 508217000

File Segment: CPI

DWPI Class: G01; H07

Manual Codes (CPI/A-N): G02-A03; H07-G04

Set	Items	Description
S1	0	S AU=(KARKENNY I? OR KARKENNY, I?)

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Set	Items	Description
S1	32	S KARKENNY? ?
S2	0	S S1 AND (EGG OR EGGS OR YOLK? ?)

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